

US Claims

1. Food product comprising an amount of soy protein of at least 5 grams per average serving, characterized in that the food product comprises at least 5 mg/kg statins.
2. Food product according to claim 1, characterized in that the food product comprises a fermented soy ingredient.
3. Food product comprising statin, soy protein and genistein and genistin, wherein the amount of statin is 5-500 mg/kg, the amount of soy protein is 10-500 g/kg and the amount of genistein is 10-99 wt.% of the sum of the amounts of genistein and genistin.
4. Food product according to claim 3, wherein the amount of genistein is 20-80 wt.% of the sum of the amounts of genistein and genistin.
5. Food product according to claim 3, characterized in that the fermented soy ingredient is the product of fermentation with one or more filamentous fungi, from the group of *Monascus*, *Aspergillus*, *Penicillium*, *Pleurotus*, *Pythium*, *Hypomyces*, *Paelicilomyces*, *Eupenicillium*, and *Doratomyces*.
6. Food product according to claim 5, characterized in that the fermented soy ingredient is the product of fermentation with *Monascus*.
7. Food product according to claims 3, wherein the food product is a spread, meat product, baking good, beverage or bar.

8. Food product according to claim 3, wherein the food product is a bar, beverage or meat product.
9. Food product according to claim 8, wherein the food product is a meat product having the following composition: minced meat 60-80 wt%, mycoprotein 15-25 wt%, 2-10 wt% soy protein comprising statin, 0.1-1 wt% sodium caseinate, 0.1-1 wt% transglutaminase, nitrite salt 0.5-5 wt%, glucose 0.1-1 wt%, *Pediococcus* culture mix 0.001-0.010 wt% 0-1 wt% and optionally other ingredients.
10. Food product according to claim 8, wherein the food product is a meat product having the following composition: 10-40 wt% minced pork meat, 5-20 wt% minced beef meat, 2-10 wt% soy protein comprising statin, 0-5 wt% salt, 0-5 wt% nitrite, 0-5 wt% phosphate, 20-50% water and optionally other ingredients.

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